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INTERNATIONAL PRELIMINARY REPORT ON PATENTABILITY

(Chapter II of the Patent Cooperation Treaty)

(PCT Article 36 and Rule 70)

Applicant's or agent's file reference					
	FOR FURTHER AC	TION	See Form PCT/IPEA/416		
International application No. PCT/EP2005/001059	International filing date (c 01.02.2005	lay/month/year)	Priority date (day/month/year) 27.02.2004		
International Patent Classification (IPC) or n A21D2/16, A21D13/00	ational classification and IPo	0			
Applicant UNILEVER N.V.					
	apprount (according to Article 3	is International Preliminary Examining 16.		
2. This REPORT consists of a total of	f 5 sheets, including this	cover sheet.			
3. This report is also accompanied by	ANNEXES, comprising				
a. sent to the applicant and to	the International Bureau	a total of sheets, a	as follows:		
sheets of the description, claims and/or drawings which have been amended and are the basis of this report and/or sheets containing rectifications authorized by this Authority (see Rule 70.16 and Section 607 of the					
□ sheets which supersed beyond the disclosure i Supplemental Box.	e earlier sheets, but which In the international applic	h this Authority cons ation as filed, as indi	iders contain an amendment that goes cated in item 4 of Box No. I and the		
Box Relating to Sequence L	isting (see Section 802 c	of the Administrative	er of electronic carrier(s)) , containing a only, as indicated in the Supplemental Instructions).		
 This report contains indications rela 	ting to the following item	s:			
Box No. I Basis of the opini	on				
☐ Box No. II Priority					
Box No. III Non-establishmer	nt of opinion with regard t	o novelty, inventive	step and industrial applicability		
☐ Box No. IV Lack of unity of in	vention	- moreny, mromave c	step and industrial applicability		
7,,,,	one and explanations su	ith regard to novelty, oporting such statem	inventive step or industrial		
☐ Box No. VI Certain document	s cited				
\square Box No. VII Certain defects in the international application					
☐ Box No. VIII Certain observatio	ns on the international a	pplication			
Date of submission of the demand		te of completion of this	report		
3.05.2005	22	2.02.2006	1		
lame and mailing address of the international reliminary examining authority:	Au	thorized Officer			
European Patent Office - P.B. 5818 Patentlaan 2 NL-2280 HV Rijswijk - Pays Bas Tel. +31 70 340 - 2040 Tx: 31 651 epo nl Fax: +31 70 340 - 3016		och, J ephone No. +31 70 340	Control as Potonison . Company of the state		

INTERNATIONAL PRELIMINARY REPORT ON PATENTABILITY

International application No. PCT/EP2005/001059

	В	ox No. I	Basis of the report		
	í. W fil	/ith regard to the language , this report is based on the international application in the language in which it wa ed, unless otherwise indicated under this item.			
		□ inte □ pub	eport is based on translations from the original language into the following language , is the language of a translation furnished for the purposes of: ernational search (under Rules 12.3 and 23.1(b)) olication of the international application (under Rule 12.4) ernational preliminary examination (under Rules 55.2 and/or 55.3)		
2	. W ha re _l	ith regard ave been	d to the elements * of the international application, this report is based on (replacement sheets which furnished to the receiving Office in response to an invitation under Article 14 are referred to in this originally filed" and are not annexed to this report):		
	De	escription	, Pages		
	1-1	15	filed with the demand		
Claims, Numbers					
	1-1	0	filed with the demand		
		a seque	ence listing and/or any related table(s) - see Supplemental Box Relating to Sequence Listing		
3.		☐ the d ☐ the d ☐ the d ☐ the d	nendments have resulted in the cancellation of: description, pages claims, Nos. drawings, sheets/figs sequence listing (specify): table(s) related to sequence listing (specify):		
4.		plementa the d the c the c the d the d	fort has been established as if (some of) the amendments annexed to this report and listed below a made, since they have been considered to go beyond the disclosure as filed, as indicated in the lescription, pages laims, Nos. Irawings, sheets/figs equence listing (specify):		
	*	If item	n 4 applies, some or all of these sheets may be marked "superseded."		

INTERNATIONAL PRELIMINARY REPORT ON PATENTABILITY

International application No. PCT/EP2005/001059

Box No. V Reasoned statement under Article 35(2) with regard to novelty, inventive step or industrial applicability; citations and explanations supporting such statement

1-10

1. Statement

 Novelty (N)
 Yes: Claims 10 No: Claims 1-9

 Inventive step (IS)
 Yes: Claims 10 No: Claims 1-9

Yes: Claims No: Claims

2. Citations and explanations (Rule 70.7):

see separate sheet

Industrial applicability (IA)

Re Item V

Reasoned statement with regard to novelty, inventive step or industrial applicability; citations and explanations supporting such statement

- 1. Reference is made to the following documents:
 - D1: WO 03/055324 A (RAISIO BENECOL OY; WESTER INGMAR (FI); KUUSISTO PAEIVI (FI)) 10 July 2003 (2003-07-10)
 - D2: WO 02/082929 A (RAISIO BENECOL OY; HOPIA ANU (FI); PALMU TAPIO (FI); POURU ANNIINA (F) 24 October 2002 (2002-10-24)
 - D3: US 2002/016317 A1 (BROCK MICHAEL HERBERT ET AL) 7 February 2002 (2002-02-07)
 - D4: EP-A-1 003 388 (DANISCO FINLAND OY) 31 May 2000 (2000-05-31)
- 2. The present application does not meet the criteria of Article 33(1) PCT, because the subject-matter of claims 1-9 is not new in the sense of Article 33(2) PCT.
- 2.1. Document D1 discloses (cf. p. 21, l. 28-32; ex. 4,7,13; claims 1-5, 12, 16 & 17) compositions comprising plant sterol material, preferably a plant sterol fatty acid ester containing stanol fatty acid ester (cf. p. 21, last §) and an emulsifier such as lecithin, polysorbate or a stearoyl lactylate, e.g. sodium stearoyl lactylate (SSL). The weight ratio of sterol fatty acid ester material to emulsifier compound is e.g. 150:100 = 1,5 : 1 (cf. e.g. example 4). Blends of sterol fatty acid ester material and emulsifier are used as ingredient for bakery items and thus implicitly for dough for preparing these products. The subject-matter of claims 1-4 and 6-9 is therefore not novel (Article 33(2) PCT).
- 2.2. Document D2 discloses (cf. ex. 1, 4 & 6) e.g. muffin and cakes based on a dough formula comprising flour (223 g), sterol fatty acid ester (25 g) and the emulsifier lecithin (8,5 g).
 The subject-matter of claims 1, 6, 8 and 9 is therefore not novel (Article 33(2) PCT).
- 2.3. Document D3 discloses (cf. §§ 16, 18, 46, 93; ex. 1-3, 10, 11) peanut spread comprising e.g. 5,72 wt%. sterol fatty acid esters and e.g. 0,3 wt.% mono- and

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diglycerides of palmitic and stearic acids (thus including glycerol monostearate "GMS"). The fatty acids for esterifying the sterol compound(s) can be derived from sources such as sunflower, safflower and coconut oil.

The subject-matter of claims 1-3 and 5-7 is therefore not novel (Article 33(2) PCT).

- 3. Document D4, which is considered to represent the most relevant state of the art, discloses (cf. claims 26 & 27) the use of plant sterols and/or stanols as anti-staling agents for bakery products, from which the subject-matter of claim 10 differs in that the bakery product comprises from 0,5 to 15% (wt.% on flour weight) of sterol and/or stanol fatty acid ester and from 0,1 to 1 (wt.% on flour weight) of a selected emulsifier.
- 3.1. The subject-matter of claim 10 is therefore new (Article 33(2) PCT).
- 3.2. The problem to be solved by the present invention may be regarded as the provision of an anti-staling agent for bakery products, which guarantees improved freshness due to (1.) improved resistance of the product towards staling, (2.) an increased volume of the baked product, and (3.) a lower firmness index (i.e. increased softness).
- 3.3. The solution to this problem proposed in claim 10 of the present application is considered as involving an inventive step (Article 33(3) PCT) for the following reasons:

The prior art does not contain any hint that the combined use of sterol and/or stanol fatty acid ester(s) and (a) selected emulsifier(s) as anti-staling agents could improve in a synergistic manner the properties of baked items with respect to product volume, freshness **and** softness.